

Let's Eat!

BY HAMPTONS ARISTOCRAT

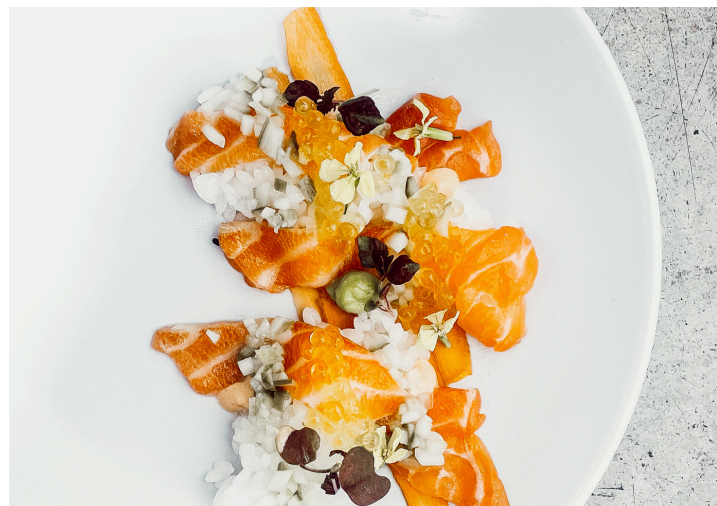


ABOUT US:

Hamptons Aristocrat is a culinary-based event design + production company offering a full-service approach to high-end weddings.

Founded in 2014, Hamptons Aristocrat continues to redefine the culinary culture of “catering” by offering a comprehensive concierge approach for each celebration.

Founded by Lexi Ritsch + Louisa Young, with one goal: offer the most high-end and seamless approach to weddings + fine-dining events, with ease, proving to cultivate loyal + long-term relationships with their clients.



A photograph of a social gathering outdoors at sunset. The scene is filled with people in formal attire, including dresses, blouses, and jackets. The lighting is warm and golden, creating a bokeh effect in the background. In the foreground, a woman in a light-colored dress with a striped bag is talking to a woman in a red hat and a woman in a black dress with white polka dots. A man in a floral jacket is also visible. The background shows a large tree and a white tent.

socials

by HAMPTONS ARISTOCRAT

HAMPTONS ARISTOCRAT

MINI COCKTAIL PARTY

GARDEN PARTIES

Ricotta + Cucumber, pistachios, gf + veg
Goat Cheese + Zucchini Tartlet, veg
Sweet Potato Pie, Smoked Salmon + Trout Roe, gf + pesc
Tuna Tostada + Avocado Mousse, radish, gf + pesc
Mini Key Lime Pies, veg

includes sparkling water, flat water + sparkling lemonade
* store can provide wine + champagne for staff to pass

MINI COCKTAIL INCLUDES:
2 BUTLERS
GLASSWARE + PASSING TRAYS
3 HOUR EVENT
*REQUIRES SMALL STAGING AREA

PRICING
\$2250 + Gratuity
perfect for up to 75 guests

OPTIONAL ADD ONS
Champagne + \$10 per person
Grazing Boards: \$150 - \$300 each
Coffee: \$95
Extension / hour: \$200

SOCIAL SUPPER

minimum of 24 guests

select 3 hors d'oeuvres + select 3 tapas + 1 dessert bite
includes 3 hours of food, includes chef team + servers, bartender
includes all specialty equipment, dinnerware, passing trays,
margaritas, grapefruit + tangerine, club soda + tonic
s

MEMBERSHIP PRICING: \$195 / guest

(non-member pricing: \$250 per guest)

CLASSIC COCKTAIL

minimum of 24 guests

select 5 hors d'oeuvres bites + 1 passed dessert
chef(s) + servers / add a bartender +\$650
includes passing trays, poolware glassware + ice

MEMBERSHIP: \$135 / guest

(non-member pricing: \$175)

SUSHI SOCIAL

MEMBER EXCLUSIVE

includes 18 guests

2 sushi chefs + 2 servers + 1 bartender
additional guests: \$300 / guests
includes saki margaritas + ginger green tea gimlet
on the bar: edamame + nori dusted popcorn

SELECT 6

wagyu shaved beef maki taco, sushi rice + scallion, gf
saki marinated chicken yakitori, gf + df
tempura shrimp + ginger emulsion + bibb lettuce, pesc
spicy tuna + crispy rice + sesame + shiso, gf + pesc
pickled cucumber + chili dusted crab salad + forbidden rice cracker, gf + pesc
salmon sashimi maki taco + spicy aioli + avocado + nori + roe, gf + pesc + df
wagyu burger bao bun + katsu mushrooms + yuzu pickle
watermelon nigiri, smoked watermelon + cucumber, vegan + gf
tamarind glazed sea bass, lettuce wrap + crispy vermicelli, gf + pesc
lobster maki taco + fermented black bean + nori, gf + pesc
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + gf

MEMBERSHIP PRICING: \$5500

(non-member: unavailable to non-members)



SUMMER SOCIAL

includes chef team + servers + bartender(s)

THE BAR, 3 hours

3 cocktails: spiked summer tea, seasonal spritz, salty chihuahua
house wines + champagne / peroni beer / pellegrino + flat water

BAR SNACK

bowls of pigs in a blanket

FLOATING

watermelon nigiri + pickled cucumber + nori, gf + vegan
tomato pie, pimento cheese + blistered farm tomato
lobster boil, house made saltine + whipped potato + corn, sausage
salmon sashimi maki taco + sushi rice, nori + avocado mousse, gf + pesc
bistro burgers, lettuce + tomato, remoulade
tuna tostada + avocado mousse + wasabi, gf + pesc

\$150 per guest / minimum 30 guests

PIZZA SOCIAL

SIGNATURE PACKAGE \$225 / person

includes pizza chef team + servers + bartenders includes bar set up + poolware glasses
3 hour event, staff arrival up to 2 hours ahead / includes beautiful Chef Pizza Station + Bar

THE BAR, 3 hours

aperol spritz + prosecco / negorinis + peroni negronis
signature red + white + rose

THE PIZZA BAR

margarita pizza, organic farm tomato + mozzarella, gf + veg
truffle corn + jalapeño pizza, fresh caught lobster, pesc
goat cheese + arugula + hot honey, gf + veg

TAPAS

beef carpaccio + pickled mustard seeds, sour dough crostini
cacio pepe arancini, parmesan + pepper risotto, veg
roasted snapper + fennel salad + saffron aioli, gf + pesc

DESSERTS

key lime pie cannolis + adffogato, vanilla gelato + espresso

TOMATO TRUCK



THE TOMATO TRUCK

THE 150 YEAR OLD TAP BAR

negronis + aperol spritzs
tomato martinies

PASSED BITES

crispy burrata + anchovies + basil oil, pesc
eggplant napoletano, layered + mozzarella
sun-dried tomato + crispy pork belly + chili, gf
sausage stuffed broccolini leaves, fennel, gf + df

GRANDMA'S COUNTER

parmesan wheel tossed cacio peppe risotto, gf + veg
sicilian style nona's pizza squares, tomato + mozzarella
ricotta gnocchi + shaved black truffles + local mushrooms + truffle cream, veg
house pappardelle + basil & kale pesto + parmesan, veg
knife + fork caesar salad, toasted bread crumbs
grilled pears + stracciatella + prosciutto, fine herbs
farm chicory + fig balsamic, goat cheese
muffuletta salad, provolone + cured charcuterie + banana peppers
farm garlic, knots

FLOATING ENTREES, cast irons (inspiration)

giant meatballs + tomato sauce
roasted red snapper + saffron aioli + shaved fennel salad (photo)
beef carpaccio + shaved parmesan + pickled mustard (photo)
seared tuna + blistered grapes + bleu cheese

POT LUCK COOKIE TABLE

assorted cannolis, key lime pie
black + white cookies
pignoli cookies
rainbow cookies
amaretti cookies
biscotti's
affogato, espresso + vanilla gelato

CASUAL + SPECIAL

THEMED DINNERS



THEMED DINNERS

includes chef team + servers, includes pizza oven / equipment, requires home kitchen
\$250 per guest (18 guest minimum)
includes tables + chairs, tables top, flowers + styling

NONA'S CHEF DINNER

Passed

sun-dried tomato + crispy pork belly + chili, gf
crispy buratta + anchovies
negronis + aperol spritz, on the table table wines

First Course, plated

Tuna Crudo, blistered grapes + bleu, gf + pesc

Second Course, family style

tomato agnolotti + saffron cream
knife + fork caesar salad + toasted bread crumbs, veg

Third Course, family style

sicilian style nona's pizza squares, tomato + mozzarella
pan seared fluke, lemon + capers
house pappardelle + basil & kale pesto + parmesan, veg
giant meatballs + farm tomato
farm broccolini + garlic oil, v + gf

Desserts, key lime pie cannolis

TAQUERIA CHEF DINNER

Passed

lobster nacho + goat cheese fondue + corn, gf + pesc
watermelon nigiri + cucumber + sesame, gf + vegan
margaritas + cornonitas, on the table table wines

First Course, plated

tuna tostada + avocado mousse + wasabi, gf + pesc

Second Course, family style

watermelon + feta, toasted coconut + tamarind, gf + veg

Third Course, family style

tamarind glazed sea bass / chili pear marinated steak / jalapeño lime chicken
house made corn tortilla, salsa verde + poblano vin + lemon crema
dirty corn salad, cotija cheese + pimento aioli, gf + veg
spiced black beans + rice, vegan

Dessert, family style, churros + de leche

LOBSTER BOIL HARVEST

3.5 hour event, includes servers + bartender + chef team

includes melamine plates + stainless cutlery + bistro napkin roll-ups

includes bar-table, poolware glasses, and rambler's bar offerings

includes food table flowers / herbs, platters + serving utensils

optional: add biergarten picnic tables + benches (seats 8) for \$250 e, incl flowers

\$250 per guest + + (24 guest minimum) * requires access to home kitchen

TRADITIONAL CLAMBAKE

starters passed

tomato pie, pimento + house biscuit dough, veg

king crab roll + sushi rice + nori, gf + pesc

sweet potato tartlet + whipped potato salad, veg + gf

raw oysters on the half shell

the harvest

served harvest style, (wooden farm table included)

texas milkque toast, compound lobster butter

old bay shrimp, tartar + spicy cocktail sauce

butter poached lobster, clarified butter, gf + pesc

mecox sausage + corn + farm boiled potatoes (available pork-free)

buckets clams, house sauvignon blanc + butter broth, gf + pesc

filet of beef + farm vegetable skewer, grassfed + finished, gf + df

mecox cheddar + gruyere macaroni + cheese, veg

romaine caesar salad + breadcrumbs, garlic vinaigrette, veg

burrata + squash salad, pepitos + fennel, gf + veg

pie bar, seasonal custard + traditional pies

fisherman's bar interactive muddle bar + bar tables

muddle bar: vodka + tequila

seasonal herb syrups + cut organic fruits + sparkling pellegrino + fresh juices

hamptons table wines, by Hamptons Aristocrat

assorted montauk beers

sassy water, fruit infused spa water

SUMMER SOCIAL

includes chef team + servers + bartender(s)

THE BAR, 3 hours

3 cocktails: spiked summer tea, seasonal spritz, salty chihuahua
house wines + champagne / peroni beer / pellegrino + flat water

BAR SNACK

bowls of pigs in a blanket

FLOATING

watermelon nigiri + pickled cucumber + nori, gf + vegan
tomato pie, pimento cheese + blistered farm tomato
lobster boil, house made saltine + whipped potato + corn, sausage
salmon sashimi maki taco + sushi rice, nori + avocado mousse, gf + pesc
bistro burgers, lettuce + tomato, remoulade
tuna tostada + avocado mousse + wasabi, gf + pesc

\$150 per guest / minimum 30 guests

THE RANCHER BBQ

buffet style / includes chef team + server(s) / includes display table, buffet vessels + staging
\$225 per guest / includes biergarten tables + flowers

PASSED BITES

tomato pie + blistered farm tomatoes, veg
pigs in a blanket, local farm beef hot dogs + pastry
crispy tot + bbq mushroom, vegan + gf

FARMER'S HARVEST TABLE

texas milquetoast, smoked honey butter
bbq bone-in chicken, pasture raised + sliced
sliced NY strip, herb truffle butter, grass-fed + finished, gf
worcestershire butter braised shrimp, gf
loaded papas bravas, cheddar + bacon + scallion, smoked crema, gf
fig + goat cheese salad, fig vinaigrette, veg
corn + tomato salad, salsa verde, vegan + gf

DESSERT

passed mini pies: key lime pie, bourbon pecan, berry cream pies

CANOE BAR

RAW BAR



CANOE BAR SOCIALS (HAMPTONS ONLY)

includes 14 foot wooden canoe bar + stand, ice + glassware
\$6500 includes the first 30 guests, 2 chefs + 1 server + 1 bartender

CANOE RAW BAR

THE BAR, 3 hours

dirty briney martinis + saki yuzu margaritas + peroni Negroni
House Wines

THE RAW BAR BASICS

old bay poached shrimp, tarter + cocktail
east coast oysters + seasonal
salmon sashimi maki taco + poblano + wasabi, nori + sushi rice, gf
tuna tostada + avocado mosuse + radish, gf + pesc
assorted passed sushi bites

MAKE IT A DINNER

Old Bay Newspaper Boil

\$2500 base fee + \$72 per person
- package includes biergarten tables + benches, 2 chefs + 2 servers
lobsters + shrimp + clams + sausage + corn
buckets mussels + papas bravas + Caesar salad, veg

Flatbreads

\$1500 base fee + \$26 per guest
- package includes: 1 chef + 1 server, pizza oven + display table
truffle corn + shaved black truffle flatbread
margarita, tomato + mozzarella + basil
artichoke + goat cheese

Burger Bistro

\$1000 + \$30 per guest (food to be passed)
- package includes: 1 chef + 1 server, req. access to home kitchen
bistro burgers, lettuce + tomato, remoulade
lamb burgers, grainy mustard + feta
chicken fried cauliflower, blue-cheesed ranch + pickles, veg
papas bravas, veg

Social Summer

\$1000 + \$55 per guest (food to be passed) / non-members: \$1500 + \$65
package includes 1 chef + 1 server, req access to home kitchen
select 2 passed hors d'oeuvres + 2 tapas

SIGNATURE

PIZZA BAR



THE PIZZA SOCIAL

THE BAR, 3 hours

aperol spritz + prosecco + peroni Negroni
Hamptons Water Rose + Sancerre + Montepulciano

THE PIZZA BAR

margarita pizza, organic farm tomato + mozzarella, gf + veg
truffle corn + jalapeno pizza, fresh caught lobster, pesc
goat cheese + arugula + hot honey, gf + veg

TAPAS

beef carpaccio + pickled mustard seeds, sour dough crostini
cacio pepe arancini, parmesan + pepper risotto, veg
roasted snapper + fennel salad + saffron aioli, gf + pesc

DESSERTS

key lime pie cannolis + adffogato, vanilla gelato + espresso

MEMBERSHIP PRICING: \$185 per person

(non-member pricing: \$225 per guest)

includes 12 foot pizza display + bar, variety of 3 pizzas + 3 tapas bartender
minimum 30 guests, includes server(s), chefs, pizza oven

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JUST PIZZA

margarita pizza, organic farm tomato + mozzarella, gf + veg
supreme pizza, sausage + farm peppers + onions + pepperoni
goat cheese + arugula + hot honey pizza
traditional caesar salad + burrata & squash salad
key lime pie cannolis
choice of specialty cocktail + sassy water

MEMBERSHIP PRICING: \$5000 (non-member pricing: \$4500)

includes 6 foot pizza display, variety of 3 pizzas + 2 salads + dessert bite
includes first 40 guests, 2 chefs + 2 servers, pizza oven + equipment
+ \$65 per additional guest

Dinners

by HAMPTONS ARISTOCRAT



TRADITIONAL PLATED DINNER

CHEF DINNER



COURSED DINNER

selection of 3 hors d'oeuvres from our Socials Menu

FIRST {CRUDO}, select 1

seared tuna + blistered grapes + bleu
summer panzanella salad, whipped lemon ricotta + shave summer squash, carissa's bread
salmon sashimi + crispy rice, avocado mousse + spicy aioli
poached lobster, chowder, pesc

SECOND {PASTA}, select 1

Ricotta Gnocchi + Maitake Mushroom + Shaved Black Truffle
Cacio de Pepe Risotto + broccolini, gf + veg
Pappardelle + Farm Eggplant Caponata, buratta, veg
Tagliatelle + farm pesto + buratta, veg
Tomato Agnolotti + saffron tomato + cream sauce, veg
Sweet Pea Agnolotti, ricotta pea + herb cream + lemon zest + fresh pea, veg
Gnocchi, meyer lemon smoked cream + caviar, pesc

MAIN {ENTREE BUTLERED}, select 2

Confit Chicken, Meyer Lemon + Artichoke Beurre Blanc + Capers, braised artichoke, gf
Raclette Stuffed Chicken Breast, prosciutto + crispy potatoes + braised leeks, gf
Catch of the Day, corn puree + corn succotash + corn hushpuppy
Tamarind Glazed Seabass, farm haricot verts + potatoes, gf + df
Roasted Grouper, olives + lime ceviche fennel + saffron aioli + potato, gf + df
Parmesan Crusted Chicken, farm potato puree + wilted farm spinach
Simple Salmon, yuzu hollandaise + seasonal succotash, gf
Braised Short Rib, pomme puree + spinach & artichokes
Sliced Grass-fed Ribeye, goat cheese fondue + farm chicory + figs + chèvre gf
Petit Filet, rosemary pomme + cherry mustard, crispy shallots

DESSERT, select 1

Biscuits + Cream, organic berries + whipped cream
Pot de Creme, chocolate mousse + kettle corn, gf + vegan
petifores: key lime pie cannolis, flourless brownies + hot cookies

minimum 10 guests

includes choice of 3 hors d'oeuvres
4 courses: crudo + pasta + main + dessert
includes chef team + server(s)
includes choice of tables + chairs, table top, cutlery
includes table wines, plates, napkins, glasswares

PRICING: \$300/guest

requires access to home kitchen or mobile kitchen (+\$1250)

CUSTOMIZE

SELECT YOUR MENU (FULL CUSTOMIZATION AVAILABLE!)



CUSTOMIZE YOUR MENU

HORS D'OEUVRES

PESC

avocado + spicy crab + forbidden rice cracker, gf + p
lobster boil, house saltine + lobster + sausage + whipped pomme
tamarind glazed sea bass, lettuce cup, gf + df
salmon sashimi + crispy rice, avocado mousse + spicy aioli, gf + df
tuna tostada + avocado mousse, gf + p
caviar tartlette + creme fraiche, pesc
tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc
lobster nacho + goat cheese + pickled corn, gf + pesc
shrimp taco + citrus + pickled yuzu fennel, gf
lamb merguez dumpling xo sauce (contains shellfish + pork)
hot butter lobster tail, skewer, gf + p
smoked salmon + house biscuit, cucumber raita, pesc
crispy burrata + anchovies + basil oil, pesc

CARNE

black garlic + wagyu beef ragoon + hoisin aioli
beef tartar + crispy tot + sturgeon caviar, gf
house puffed pig in a blanket, seasonal mustard + tomato jam
short rib + shaved black truffle, gruyere + brioche
sun-dried tomato + crispy pork belly + chili, gf
sausage stuffed broccolini leaves, fennel, gf + df
parmesan biscuit + crispy jamon iberico + parmesan mousse
farm cantaloupe + tamarind + crispy prosciutto, gf

VEGETARIAN + VEGAN

eggplant napoletano, layered + mozzarella
cacio e pepe arancini, gf + vegetarian
cucumber + ricotta, pistacchio, gf + veg
tomato pie, cheddar pastry dough + farm tomato, veg
truffle grilled cheese + shaved black truffle, veg
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf
crispy gnocchi + sweet pea + meyer lemon cream, veg
sweet potato tart, whipped potato salad, gf + veg

SUSHI BITES

smoked watermelon nigiri + pickled cucumber + sesame, vegan + gf
king crab maki roll + nori + sushi rice, gf + pesc
bbq fresh water eel roll, sushi rice + nori, gf + pesc
tuna nigiri, sushi rice + tamari, gf + pesc
miso cauliflower + crispy capers + bread crumbs, gf + vegan
bbq mushroom nigiri, local mushroom + scallion, gf + vegan
salmon nigiri + tamari gf + pesc
crispy rice + spicy tuna, jalapeno + spicy aioli, gf + pesc
crispy rice + salmon sashimi + avocado, gf + pesc

HEARTIER FLOATING

TAPAS

bistro burger + remoulade + cornichon
shrimp corn dog, aristocrat jam, pesc
lamb lollipop, grass-fed NZ + mint yogurt + pistachio , gf
lobster boils, butter poached lobster + corn + potato, individual pots
saki marinated chicken yakitori, gf + df
tempura shrimp + ginger emulsion + bibb lettuce, pesc
spicy tuna poke + pickled cucumber + sushi rice, gf + pesc + df
beef carpaccio + quail yolk + pickled mustard + herbs + sour dough, df
colossal shrimp cocktail, spicy cocktail, gf + pesc
zucchini blossom quesadilla + zucchini salsa + Mecox cheddar, gf + veg
french fries + caviar cream, gf + df +\$
lobster + fermented black bean maki taco, gf + pesc
wagyu burger bao bun + katsu mushrooms + yuzu pickle
tamarind glazed sea bass, lettuce wrap + crispy vermicelli
shaved Korean beef taco + feta + green goddess, gf
bistro burger, tomato + remoulade, brioche + cornichon
tuna tostada + avocado mousse + sesame, gf + pesc
ricotta gnocchi + corn puree + jalapeno, veg
cacio e pepe arancini , lemon + pepper + parmesan, veg (available gf)
truffle corn + jalapeno flatbread, veg
hot honey + goat cheese flatbread, veg
traditional lobster rolls + aioli
hot buttered lobster rolls + herbs, pes

SUSHI HANDROLLS

seared tuna maki taco, nori + sushi rice, avocado + spicy aioli, gf + pesc
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + df
lobster + black bean vinaigrette, sushi rice + nori, gf + pesc
wild salmon sashimi maki taco, sushi rice + avocado wasabi, gf + df
bbq eel hand roll, sushi rice + nori, gf + pesc
bibimbap cauliflower handroll + coconut cream, vegan + gf

FLOATING ENTREE TAPAS

braised short rib + whipped pomme + farm spinach + crispy shallots
roasted grouper, matbucha + white bean, gf + df
seared tuna + blistered grapes + wasabi cream, gf + pesc
confit chicken + artichokes, crispy capers + beurre blanc, gf
tamarind glazed cod + braised farm greens
giant meatballs + tomato sauce
roasted red snapper + saffron aioli + shaved fennel salad
beef carpaccio + shaved parmesan + pickled mustard
seared tuna + blistered grapes + bleu cheese



customize here

SALAD

tomato steak + remoulade + crispy onions, veg + gf
bibb wedge salad, Sunday bacon + shaved radish, bleu, gf
miso cauliflower + capers + breadcrumbs (warm), vegan
farm wedge, carrot ginger + shaved carrot, vegan + gf
knife + forked romaine, Caesar + breadcrumbs, veg

CRUDO

seared tuna + wasabi vinaigrette + farm edamame
salmon sashimi + crispy rice, avocado mousse + spicy aioli
Miso Honey Glazed Cauliflower, cornichon aioli + garlic bread rumb
poached lobster, watermelon gazpacho, gf + pesc

PASTA

Ricotta Gnocchi + Maitake Mushroom + Shaved Black Truffle
Vongole Raviolo, clam + lemon + breadcrumbs, pesc
Lamb Merguez dumplings, XO sauce
Honey Nut Squash stuffed Ravioli, brown butter + pepitos, veg
Sweet Pea Agnolotti, ricotta pea + herb cream + lemon zest + fresh pea, veg
Gnocchi, meyer lemon smoked cream + caviar, pesc

MAIN PLATED ENTREES

Saki Glazed Chicken, marinated mushrooms + crispy vermicelli, gf + df
Confit Chicken, Meyer Lemon + Artichoke Beurre Blanc + Capers, braised artichoke, gf
Raclette Stuffed Chicken Breast, prosciutto + crispy potatoes + braised leeks, gf
Tamarind Glazed Seabass, mango salsa, habanero coconut + corn chowder, gf + df
Red Snapper, olives + lime ceviche fennel + saffron aioli + potato, gf + df
Simple Salmon, yuzu hollandaise + seasonal succotash, gf
Braised Short Rib, potato wedges + spiced pears, garlic pecan breadcrumb
Sliced Grass-fed Ribeye, goat cheese fondue + farm chicory + figs + chèvre gf
Petit Filet, rosemary pomme + cherry mustard, crispy shallots
Braised Lamb, raita + cumin scented rice + lemongrass coulis, gf

DESSERT BITES

key lime pie cannolis
hot chocolate chip cookies
butterscotch pudding tart, whip + pomegranate
macarons

1964 AIRSTREAM PRIVATE DINING ROOM

THE CANTINA



MOBILE PRIVATE DINING ROOM

includes up to 20 guests

includes chef team + servers, includes pizza oven / equipment, requires home kitchen
includes table top + flowers + 26 foot airstream cantina with AC + HEAT
requires home kitchen for food execution / requires access to 210v outlet

MEMBERSHIP PRICING: \$5500

(non-member pricing: \$7500)

SIGNATURE CANTINA

First Course, plated

Tuna Crudo, edamame + wasabi vinaigrette

Second Course, family style

tomato agnolotti + saffron cream + farmer's panzanella salad

Third Course, family style

black truffle + corn flatbread / butter poached lobster pizza, pesc

margarita pizza, fresh mozzarella

roasted snapper, fennel + saffron aioli

crispy artichokes, marinated artichokes

broccolini + garlic oil

key lime pie cannolis



airstream cantina

EVENT ADD ONS

COCKTAIL LOUNGE, 3 hours

dirty brin + martinis + saki yuzu margaritas + peroni Negroni
includes cocktail server

LATE NIGHT DINER HANG OUT

chocolate milk shakes
smash burgers, remoulade

ICE CREAM PARLOR

ice cream sundaes, topping display

THE CANDY CANTINA

variety of retro candy, the perfect goodie bags!

THE CIGAR LOUNGE

cigar roller + lounge



BRIDAL SUITE

BRIDAL SUITE, 6 hours

bridesmaides enjoy your very own Airstream Lounge
perfect for Hair + Make Up / Bride Hide Out

your bridesmaides will
enjoy air conditioning (or heat!)
a nice place to relax and sip champagne

\$2500 + \$500 tow fee
optional brunch + luncheon add ons +\$25 - \$65 per person